

14/1

GENERAL AND REVENUE SECRETARIAT

(M)

NOTES.

File No. 86-39

FILE HEADING

Rules & byelaws

FROM

The Under Secy to Govt of India
Dept of Edn, Health & Lands.

No. F2 29-4/39-A Dated 21 8 39 Received 5 9 39

Diary No. 1482

Enclos. one Spare copies three

Serial No 30

BRIEF ABSTRACT OF LETTER

forwards for adoption by the M.C. & local
bodies model rules for meat and slaughter
houses inspection

NOTES AND ORDERS.

25 copies of
1. Rules for orders whether the Model
byelaws, may be got printed at the Govt Press
and for the same forwarded to all M.C. & local
bodies for adoption, as suggested by the Govt of India
in their letter dated 21 8-39

2) May be done

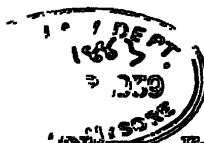
3) Delimitation for print

2nd Member

14/1

The rules are
characteristic

14/1



First Sheet

2815

WD 688-GPS-2,723-22-1-39

14/1

Model meat slaughter house bye laws

File No. *102*

of 193

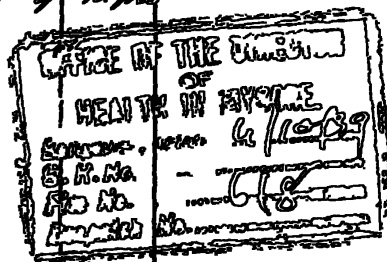
General and Revenue
Secretariat

5) Forwarded with comments to the Division of Public Health in Mysore for favour of remarks

P.O. No. C. 537
220-9-1939

By order
Miss Josephine Munn
for Secretary to Govt of Mysore

20 9 39



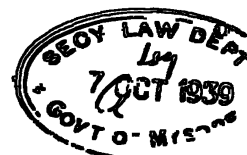
6) Retransmitted with compliments:

7) The model bye-laws may be adopted by all the city and town municipalities and the District Boards in the State.

P.O. No. C. 610-2
5/10/39

S. S. Srinivasan
Director of Public Health

Bangalore,
dated 4th October 1939.



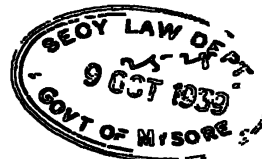
8) Spc letter sent for approval
Refr para 1 to 2

cc. 10.10.39
for

9) For perusal before
Law Dept

2nd Member

6/10/39
7/3/40

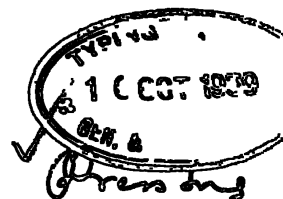


3062
12.10.39

In the Superintendent's
Office
dtd 10.10.39
Requesting info of rules

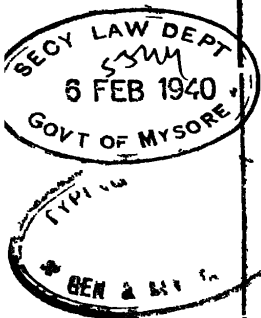
copies of the Rules

Send back a spc letter for approval.



cc. 10.10.39
for
[50 Printed copies have been received]

Serial
No



96

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Letter
Draft ~~minutes~~ for approval

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*To the Secy of the Mysore
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for copies of the model rules

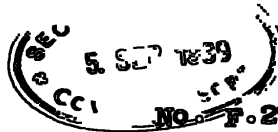
for adoption by the Mysore

File No.

of 19

General and Revenue
Secretariat.

Serial
No.



1482
L
11486-39-80

Government of India,
Department of Education, Health and Lands.

Bhala, the 31st August, 1939

From

Mr. J. Hardman, Esquire, I.C.S.,

Under Secretary to the Government of India,

To

All Provincial Governments and Municipal Administrations.

The Secretary to the Government of H.E.H. the Nizam
of Hyderabad, Commerce and Industries Department,
Hyderabad (Deccan)

✓ The Secretary to the Government of H.H. the
Maharaja of Mysore, Agriculture Department,
Bangalore ✓

The Secretary to the Government of H.H. the
Maharaja of Baroda, Agriculture Department,
Baroda.

The Secretary to the Government of H.H. the
Maharaja of Kashmir, Agriculture Department,
Sri Nagar.

Chief
The Secretary to the Government of H.H. the
Maharaja of Travancore,
Travancore.

The Secretary to the Government of H.H. the Nawab
of Bhopal, Revenue Department,
Bhopal.

The Secretary to the Dewan of Cochin, Ernakulam.

Model rules for meat inspection and
for the inspection of slaughter-houses.

Sir,

I am directed to say that, with a view to rectify the present unsatisfactory system of meat inspection obtaining in India, the question of drafting a set of model rules for meat inspection and for the inspection of slaughter houses has been engaging the attention of the Imperial Council of Agricultural Research for some time past. The Advisory Board of the Council have now approved of the attached draft model rules

as meeting fully the technical requirements. I am accordingly to suggest for the consideration of the Provincial Government

the Local Administration
H E.H. the Nizam's Government
the Mysore Government
the Barode Government
the Kashmir Government
the Travancore Government
the Bhopal Government
the Cochin Government

that they may revise their model rules so as to conform, as far as possible, with the draft model rules forwarded herewith, bearing in mind the wording of their relevant Acts, and then circulate these model rules to municipal boards and other local bodies for general adoption.

I have the honour to be,

Sir,

Your most obedient servant,



Under Secretary

No. F.29-4 /39-A.

Government of India,
Department of Education, Health and Lands.

Simla, the 31st August, 1939,

From

J.S. Hardman, Esquire, I.C.S ,

Under Secretary to the Government of India,

To

All Provincial Governments and Minor Administrations.

The Secretary to the Government of H E.H. the Nizam
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Hyderabad (Deccan)

The Secretary to the Government of H.H. the
Maharaja of Mysore, Agriculture Department,
Bangalore

The Secretary to the Government of H H the
Gaekwar of Baroda, Agriculture Department,
Baroda

The Secretary to the Government of H H. the
Maharaja of Kashmir, Agriculture Department,
Sri Nagar.

Chief
The/Secretary to the Government of H.H the
Maharaja of Travancore,
Travandrum

The Secretary to the Government of H H the Nawab
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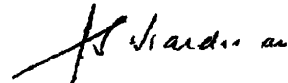
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the Barode Government
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Sir,

Your most obedient servant,


Under Secretary.

GOVERNMENT OF HIS HIGHNESS THE MAHARAJA OF MYSORE

General and Revenue Secretariat

No. 24076 *Encl.*

Dated, Bangalore, ~~21 Feb~~ October 1939.

From

The Secretary to the Government of His Highness the Maharaja of Mysore,
Law Department.

To

The Superintendent,

Government Printing, Bangalore.

Sir,

I am directed to forward herewith a copy of letter No. F2.29-4/59-A dated 31st August 1939 with its enclosure, viz., Model Rules for inspection of meat and slaughter houses and to request you to arrange to print and supply to this office 250 copies of the same at an early date.

I have the honour to be,
Sir,
Your most obedient servant.

[Signature] *[Signature]*
for Secretary to Government,
Law Department.

Aga/2.

SUBJECT

Diary No of letter replied to

General and Revenue Secretariat

()
the 193

Date of issue

28/10/24

Signed by

W M SH

List of enclosures

Copied by

Examined by

Section *MR*

File No *86-39*

Serial No *55*

per
No L 4076 *Section*

To

*Mr. Supr, Govt Printing
B'ho*

Sir,
I am sure to forward
herewith a copy of letter No F2 29-3/3
831 8 39 ~~*for*~~ *with its enclosure*
viz Model Rules for inspection of
meat and slaughter houses
and to request you to arrange
to print 250 and supply to this
office 250 copies of the same
at an early

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9/11/24

In Secy Law Dept-
Amr

Appendix F G—1]

SUBJECT

Diary No of letter replied to

General and Revenue Secretariat

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the 193

Date of issue 9 2 20

ned by Mr J R

List of enclosures

Copied by

Examined by

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Copy to C. K. M.

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Section

File No

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ML

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No 16983-7000

- To
- a) 1) The Govt of ML cl Mysore
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 - 5) The Bd of the Bd of the Bd
 - 6) The Bd of the Bd of the Bd
- Sur,

I am directed to forward herewith
printed copy of letter No 22 Model Rules
for inspection of meat and slaughter
houses with the covering letter
No 22 29-4/39-A dated 31 8 39

received from the undersigned to the Govt of Mysore
Dept of Gov, Health and Lands for
purpose of adoption by the
(2) F. Sany Bd
F. Sany Bd
F. Sany Bd

- a) ML cl
- b) Sany Bd
- c) Bd of the Bd
- d) Bd of the Bd

Sh. Sany Bd

Bye laws if already framed
by the Local Govt in the belief
may be suitably revised so
as to conform, as far as possible
with the draft model rules
forwarded herewith.

I have etc

6/2 Secy Law Dept.

**MODEL RULES FOR MEAT INSPECTION AND FOR THE INSPECTION
OF SLAUGHTER HOUSES AND THEIR REGULATION**

PART I—Definitions

1 In these Rules unless the context otherwise requires,

- (i) "**Animal**" includes any horse, mare, gelding, pony, foal, colt, filly, stallion, ass, donkey, mule, bull, cow, bullock, heifer, calf, steer, ox, sheep, lamb, ewe whether ram, pig, boar, hog, sow, goat or kid,
 - (ii) "**Butcher**" means the person producing or dealing with meat intended for human consumption,
 - (iii) "**Carcasses**" means the carcasses of animals mentioned in Clause (i),
 - (iv) "**Cattle**" includes a bull, cow, ox, heifer, Calf, steer bullock, or buffalo,
 - (v) "**Condemned**" means that carcasses, parts or organs so marked unfit for food of man and shall be destroyed for food purposes,
 - (vi) "**Halal**" means the meat prepared according to the religious rites of Mahomedans,
 - (vii) "**Jhatka**" means the meat prepared according to the religious rites of Sikhs,
 - (viii) "**Local Authority**" means the Council, Committee, Corporation, or Panchayet of a municipality, Notified Area, Small Town, or any other local area,
 - (ix) "**Meat**" means flesh or other edible parts of an animal which is sold or intended for sale for human consumption,
 - (x) "**Meat Inspector**" means the Medical Officer of Health, or Veterinary Surgeon or any other officer appointed by a local authority and vested with the power to inspect and examine meat intended for human consumption,
 - (xi) "**Medical Officer of Health**" means any duly qualified Medical Practitioner appointed or employed by a local authority or a local government to act in that capacity,
 - (xii) "**Nuisance**" includes any act, omission, place or thing which causes or is likely to cause injury, danger, annoyance or offence to the sense of sight, smell or hearing, or which is or may be dangerous to life or injurious to health or property,
 - (xiii) "**Public Street**" means any street—
 - (a) over which the public have a right of way, or
 - (b) heretofore levelled, paved, metalled, channelled, sewered, or repaired out of municipal or other public funds
 - (xiv) "**Slaughter-hall**" mean the actual place where the animals are slain,
 - (xv) "**Slaughter-house**" means any building, premises, or place used in connection with the business of killing and slaughtering animals intended for human consumption. For the purpose of these rules a slaughter-house may be either a public slaughter-house maintained by the local authority or a private slaughter-house duly licensed for the purpose of slaughtering animals,
 - (xvi) "**Slaughter-man**" means the person who saughters the animals and dresses the carcasses,
 - (xvii) "**Veterinary Surgeon**" includes any duly qualified Veterinarian appointed or employed by a local authority or a local government to act in that capacity
-

PART II --*Private and Public Slaughter houses*

2 In localities where one or more public slaughter houses are present, or such that are to be established by local laws, there shall be prohibited—

- (a) the establishment of new private slaughtering places,
- (b) a further use of existing private slaughtering places, unless such places are constructed in accordance with the sanitary requirements laid down in Part III of these rules

3 A local authority may provide, establish improve, or extend and maintain within or without their area, and two or more local authorities may combine to provide, establish improve or extend and maintain, one or more public slaughter houses constructed in accordance with the sanitary requirements laid down in Part III of these rules

4 In localities where one or more public slaughter houses that do not conform to the sanitary requirements laid down in Part III of these rules, are present, the local authorities concerned shall make necessary provisions for any changes extensions or improvements that are in accordance with the aforesaid sanitary requirements. For this purpose a certain percentage of the income from slaughter houses may be set apart as a reserve and used for extension and improvements or as an alternative local authorities may advance loans as and when required, up to a certain percentage of the income realised from the slaughter houses

5 In a local area the slaughter houses for the slaughter of—

- (a) cattle,
- (b) sheep and goats (Halal), and
- (c) sheep, goats and swine (Thibki)

and the preparation of meat therein shall not be within 100 yards of each other

PART III --*Site structure and sanitary requirements of slaughter houses*

6 The premises to be erected or to be used and occupied as a slaughter house shall not be within 300 feet of any dwelling house or building frequented by the public and the site shall be such as to admit of free ventilation by direct communication with the external air on at least two sides of the slaughter house

7 The slaughter house shall not in any part be below the surface of the adjoining ground

8 The approach to the slaughter house shall not be on an incline of more than one in four and shall not be through any dwelling house or shop. Any door of the slaughter hall or cooling room shall not open directly into any street or lane or other public place, and shall not be so situated that the slaughtering of animals can be seen from any public place, public street or from any adjacent dwelling house or occupied place outside the slaughter house. A sign board marked

Registered slaughter-house or Licensed slaughter house shall be placed in front of the building or place used for slaughtering

9 Every slaughter hall or cooling room shall be covered with a proper roof, and no habitable room or loft shall be constructed over the slaughter house and lairs pens or stables in connection with the same

10 Lairs pens or stables which should be provided for food animals awaiting slaughter in connection with the slaughter house shall not be within 100 feet of a dwelling place or building frequented by the public and they shall be properly paved drained ventilated and lighted and water supply in them should be convenient and adequate for animals awaiting slaughter

11 No lair or stable in connection with the slaughter house shall be so situated or constructed that animals within it may see into any slaughter hall or cooling room

12 The water supply shall be ample, clean and potable, with adequate facilities for its distribution in the slaughter house. In addition, the slaughter house shall be provided with an adequate tank or other proper receptacle for water having

a water tap to which a hose can be readily attached, so placed that the bottom shall not be less than six feet above the level of the floor of the slaughter house

13 The slaughter house shall be provided with means of thorough ventilation and abundant light both natural and artificial. All doors and windows shall be provided with fly proof shutters

14 The slaughter house shall be well paved with rough cement concrete or other non slippery impervious material and laid with proper slope and channels running towards one or more gullies (which shall be properly trapped and covered with a grating the bars of which shall not be more than three eighths of an inch apart) placed immediately outside the slaughter hall or cooling room to allow of the floor being flushed and drained. The corners of the walls and floors shall be rounded off to prevent the collection of dirt and dust

For non sewered towns a cesspool or pit, constructed of non absorbent material, shall be provided outside the building for the collection of slaughter house refuse only

15 The surface of the walls in the interior of the slaughter house shall be covered with hard smooth and impervious material to a height of at least six feet. Whitewashing of the walls shall be done at least once in six months

16 No water closet, privy or cesspool shall be constructed within the slaughter house. There shall be no direct communication between the slaughter house and any stable, water closet, privy or cesspool except that which is provided for the collection of the slaughter house refuse

17 Every practicable precaution shall be taken to keep the slaughter house free from flies, carrion, rats, mice and other vermin. The use of poisons and rat viruses for any purpose in rooms or compartments within the slaughter house premises where meat or meat products are stored or handled shall be forbidden

18 Every slaughter house shall be provided with properly located facilities for disinfecting and cleaning utensils, hands and instruments etc., of all persons handling any meat or meat products

PART IV—*Regulation of Slaughter houses*

19 A person firm corporation or any officer or agent of any such person firm or corporation, carrying on the business of a slaughterer of animals shall not use any premises as a slaughter house without a licence from the local authority

20 No person shall slaughter or cause or permit to be slaughtered at any place other than a public slaughter house or premises licensed for the purpose of slaughtering any four footed animal the flesh of which may be used as human food

Provided that this shall not apply for sacrificial slaughter on the occasion of any festival or ceremony, of animals the flesh of which is not intended for sale and provided further that the slaughter of such animals shall not be carried out within the sight of public

21 Every person who may apply to the local authority for a licence for the erection use and occupation of any premises as a slaughter house shall furnish in Form A appended to these rules a true statement of the particulars therein required to be specified

22 Every person to whom the local authority may have resolved that a licence be granted to erect premises for use and occupation as a slaughter house shall be entitled to receive from the said local authority a licence in Form B appended to these rules, or to the like effect

23 A fee shall be charged by the local authority for granting every licence or renewal of licence for the erection, use and occupation of premises as a slaughter house for a period of every 12 months

24 Licences for the erection, use and occupation of premises as a slaughter house shall be renewable after a period of every 12 months

25 A public or a duly licensed slaughter-house shall be kept open for use by the butchers during the months of summer and winter between such hours each day as decided by the local authority from time to time and the working hours of the slaughter house heretofore decided shall be conspicuously marked, painted or labelled suitably on or about the entrance gate of the slaughter house

26 Every owner or occupier of a slaughter house shall at all reasonable times, afford free access to every part of such premises to the Veterinary Surgeon, Medical Officer of Health, Meat Inspector or other person or persons specially authorised by the local authority for the purpose of inspecting the condition of the premises and the manner in which the business is being carried on, and for examining any carcass or portion thereof or any animal that may be found therein

27 No person other than the Veterinary Surgeon, Medical Officer of Health, Meat Inspector, bona fide butchers or their assistants and servants, or any other person or persons especially authorised by the local authority as for example, persons, their staff and merchants duly authorised by them, who are interested in the grading and marking of hides, meat or other animal or products, shall enter the slaughter house premises during the process of slaughtering, skinning, dressing or cutting up carcasses

28 The owner or occupier of every slaughter house shall cause every animal brought to such slaughter house for the purpose of being slaughtered, and confined in any pound stall, pen, lan or stable upon the premises previously to being slaughtered to be provided during such confinement with sufficient quantity of wholesome water and, if confined for more than twelve hours to be provided with a sufficient supply of food

29 Suitable arrangements shall be made for the proper care and food of the animals while in the waiting yard by the owners or butchers at their own expense or by the local authority at the expense of the owners or butchers

30 The owner or occupier of every slaughter house shall cause to be maintained, from day to day, a statement in a suitable record book or register showing clearly (a) the number and kind of animals received into the slaughter house together with the names and addresses of the persons to whom the animals have been consigned, (b) class, age and sex of animal, (c) names and addresses of persons to whom the animals are sold to the butchers (d) the fees received therefrom and (e) results of meat inspection by the Meat Inspector indicating grade if prescribed and such a record book or register shall be open to the inspection of the Medical Officer of Health Veterinary Surgeon Meat Inspector or other person or persons authorised by the local authority in this behalf

31 Every owner or occupier of a slaughter house and every servant of such occupier and every other person employed upon the premises shall carry out the slaughtering work with as little pain or suffering to the animals as practicable, and shall use such instruments and appliances adopt such methods and otherwise adopt such precautions as may be requisite to secure the infliction of as little pain or suffering as practicable, provided that this requirement shall not interfere with the religious susceptibilities of the persons engaged on the premises

32 A person shall not in the slaughter house slaughter or cause or suffer to be slaughtered, any animal in view of another animal

33 No animals other than those intended for slaughtering shall be allowed into the slaughter house and no animal shall be kept in a slaughter house for a longer period than may be necessary for preparing such animal for slaughter, and such period shall in no case exceed three days

34 No animal which has been received into a slaughter house for the purpose of being slaughtered shall be removed from the slaughter house before being slaughtered except with the consent of the Meat Inspector, Veterinary Surgeon or the Medical Officer of Health

35 No animal shall be slaughtered except inside a slaughter hall or booth meant for the purpose

36 The owner or occupier of a slaughter house shall provide adequate number of hangers or pulleys for hanging the carcasses and facilitating dressing of the slaughtered animals

37 An owner or occupier of a slaughter house shall not cause or allow any blood or other refuse to flow from the slaughter hall so as to be within the sight of any animal in the slaughter house

38 No air shall be blown by the mouth or in any other manner into the tissues of any carcass or part of a carcass slaughtered or prepared for human consumption

39 The means of ventilation, drainage and lighting of every slaughter house shall be kept in good and efficient order to the satisfaction of the local authority

40 Every owner or occupier of a slaughter house shall cause the means of water supply provided in or in connection with such slaughter house to be kept, at all times, in proper order and efficient action as may be approved by local authority, and shall provide for use on the premises a sufficient supply of clean water for the purpose of thoroughly washing and cleansing the floor or pavement, every part of the internal surface of every wall of such slaughter house, and every utensil, vessel or receptacle which may be used for the collection and removal from such slaughter house of any blood, manure, garbage, filth or other refuse products of slaughtering or the dressing of any carcass on the premises

41 (a) Every owner or occupier of a slaughter house shall provide a sufficient number of vessels or receptacles, properly constructed of galvanized iron or other non absorbent material, and furnished with closely fitting covers, for the purpose of receiving and conveying from such slaughter house all manure, blood, garbage, filth, or other refuse products of the slaughter house

(b) All blood, manure, garbage, filth, or other refuse from any animal slaughtered and the hide, fat, viscera and offal therefrom shall be removed from the slaughter house within eight hours after the completion of the slaughtering of such animal, and in such manner and by such means as will not cause nuisance at the premises or in the public streets or elsewhere and as may be approved by the local authority

(c) Every owner or occupier of a slaughter house shall cause every such vessel or receptacle to be thoroughly cleansed immediately after such vessel or receptacle has been used for such collection and removal and shall cause every such vessel or receptacle, when not in actual use to be kept thoroughly clean

(d) In a public slaughter house any skin or entrails or offal not removed within the allotted time shall become the property of the local authority and shall be disposed of by them in such manner as deemed fit, provided that if they so prefer they may delegate to the officer in charge of the slaughter house power to have such skins, entrails or offal removed at the owners or butchers expense and the officer in charge may refuse to such butcher or owner or his servant any subsequent admission to the slaughter house until such expense is made good to the local authority

42 (a) Every owner or occupier of a slaughter house shall cause every part of the internal surface of the walls and every part of the floor and pavement of such slaughter house to be kept at all times in good order and repair so as to prevent the absorption therein of any blood or liquid refuse or filth which may be spilled or splashed thereon or any offensive or noxious matter which may be deposited thereon or brought into contact therewith

(b) Every part of the internal surface above the floor or pavement of such slaughter house shall be washed thoroughly with hot lime wash at least once in every three months

(c) Every part of the floor or pavement of such slaughter house, and every part of the internal surface of every wall on which any blood or liquid refuse or filth may have been spilled or splashed or with which any offensive or noxious matter may have been brought into contact during the process of slaughtering, dressing and cutting up in such slaughter house shall be thoroughly washed and cleansed within three hours after the completion of such slaughtering or dressing

43 An owner or occupier of a slaughter house shall not at any time keep any dogs, pigs or birds, or cause or suffer any dogs, pigs or birds, to be kept in or to have access to such slaughter house. The open area in a slaughter house shall be covered by wire rope netting to prevent cawing birds from carrying away the material and dropping it in the vicinity of the inhabited area

44 No person shall create any disturbance in the slaughter-house premises. Any person contravening this rule may be removed summarily under the direction of the Veterinary Surgeon, Medical Officer of Health, Meat Inspector or any other person appointed or employed by the local authority as in charge of such a slaughter house

45 No person affected with tuberculosis, or any other infectious or contagious disease leprosy, sores or any other skin disease shall enter the slaughter house. A periodical medical inspection of butchers and flayers shall be obligatory

46 No person shall rub or cause to be rubbed the inner sides of skins upon the ground within any portion of the slaughter house. Hides and skins shall not be dragged within the slaughter house premises except on the hair side

47 No gut scraping tripe cleaning manufacture or preparation of articles of food for man or for animals household washing or work of any nature, other than is involved in the slaughter and the dressing of carcasses, shall be permitted in any slaughter house except in the adjuncts to the slaughter house intended for these purposes

48 Fees shall be levied by the local authority for each animal slaughtered in a public slaughter house

PART V —*Duties of Butchers Slaughter men **

49 Evidence of disease in a carcass shall not be modified or obliterated by washing rubbing stripping or in any other manner except under the direct supervision of the Meat Inspector and in accordance with his instructions

50 In no case shall the serous membranes (pleura and peritonæum) be stripped except by or under the direction of the Meat Inspector, and in any such case in which immediate stripping is necessary to preserve the marketability of the carcass the membranes shall not be entirely detached from the carcass until the same have been examined by the Meat Inspector and he has authorised detachment

51 Notification of intention to slaughter animals for *emergency reasons* shall be forwarded to the Veterinary Surgeon Medical Officer of Health or Meat Inspector and so far as practicable all such animals shall be examined at the time of slaughter. If not so examined the carcass with the whole of the viscera and all parts thereof attached thereto shall be detained until examined by the Meat Inspector

In cases where such an animal is examined at the time of slaughter, the Meat Inspector may require the carcass the whole of the viscera and all parts thereof unless obviously unfit for food to be detained for 24 hours thereafter to enable a later inspection to be made

All carcasses of such animals as may subsequently be passed for human consumption shall be ribbed or quartered before being released

52 Any cloth or instrument that has been used on a tuberculous carcass or parts thereof or on a carcass presenting lesions of other disease or suspected of being diseased shall not again be used until it has been boiled for half an hour in water containing soda

53 Where the carcass has not been examined by the Meat Inspector at the time of slaughter the whole of the viscera, parts and organs thereof shall be kept, pending inspection in such a way as to enable them to be identified by labelling, or otherwise, with the carcass from which they have been removed

54 No carcass or part thereof shall be removed or so placed as to prevent its ready identification except with the authority of the Veterinary Surgeon, Medical Officer of Health or Meat Inspector

*For effectively carrying out the provisions laid down in rules in Part V it is necessary that butchers and flayers should be licensed

PART VI — *General Duties of and Instructions to Meat Inspectors*

55 It shall be the duty of the Meat Inspector appointed by the local authority in this behalf —

- (a) to attend at the slaughter house during the hours fixed,
- (b) to inspect animals ante-mortem according to the provisions in Part VII of these Rules
- (c) to inspect animals post mortem according to the provisions in Part VII of these Rules
- (d) to keep a record of the number and kind of animals slaughtered along with the number and kind of carcasses, parts and organs condemned for different diseases
- (e) at the close of each day's work to see that the slaughter house or slaughter houses under him are thoroughly cleanse and disinfected and the condemned parts and organs duly destroyed and the offal removed to such places as may be appointed by the local authority
- (f) generally to enforce the provisions of these Rules

56 Every effort shall be made to inspect the carcasses and viscera of all animals slaughtered. This examination shall be methodical and as complete as possible in all cases.

57 (a) The Meat Inspector shall have his own knives, wipes and instruments for examining carcasses and parts and organs thereof.

(b) Knives and other instruments that have been used for cutting or examining any diseased organ, gland or tissue shall not again be used for any purpose until they have been disinfected in boiling water or other suitable disinfectant.

58 The carcass of an animal that is free from disease, and the carcasses and organs which are well nourished shall be passed without any undue mutilation as fit for human consumption.

59 When all portions unfit for human food have been removed from a carcass under the supervision of a Meat Inspector the remainder of the carcass shall be passed as fit for human consumption.

60 If disease is found in any part of a carcass or in any organ the whole carcass and all the organs thereof shall be examined for evidence of any repetition of the local condition or modification of the same in other parts according to the plan outlined in Part VIII of these Rules.

PART VII — *Ante Mortem Inspection*

61 Where practicable it is desirable that all animals shall be inspected before slaughter, the object being to ascertain that each animal which it is intended to slaughter, is in a satisfactory state of health. In cases of doubt as to the health of the animal the Meat Inspector shall notify the Veterinary Surgeon if one has been appointed for that purpose and his instructions shall be observed. Where ante mortem inspection of animals is not practicable or has not taken place the butcher shall notify the Veterinary Surgeon or the Medical Officer of Health or Meat Inspector in any case in which he has doubt as to the health of the animal. Immediate steps shall be taken to have the animal examined before slaughter.

62 Such ante mortem examination shall be made on the premises of the slaughter house in which the animals are about to be slaughtered and should include —

- (a) examination for evidence of cruelty to animals by over trucking, over driving or by any other act
- (b) examination for the detection of animals in very emaciated condition or affected with disease in any form

63 All stock showing signs of pregnancy shall be rejected and removed from the slaughter house after being marked with some distinguishing mark.

- 64 No animal with young at foot shall be permitted to be slaughtered
- 65 No stock in a febrile condition shall be slaughtered for human consumption in any slaughtering place.
- 66 No stock showing ante-mortem symptoms of disease or suspected of being diseased shall be slaughtered until all other stock intended to be slaughtered at the slaughter-house on the same day has been slaughtered.

PART VIII — *Method of Examination of Carcasses*

67 The following instructions indicate the order and method of inspection of all carcasses —

SECTION I.—*General Principles to be observed.*

1 Viscera —

- (a) All viscera shall be examined as they are removed from the carcass or in such circumstances as will ensure that they are the viscera of a particular carcass.
- (b) Every organ and the associated lymph glands shall be examined by the eye and by palpation. When any abnormal condition is observed, the nature and significance of which cannot be determined by such examination, the organ or gland shall be incised and the incision shall be made in such manner as to avoid soiling or contaminating or unnecessarily depreciating the value of any part of the carcass or other organs that may be passed fit for human food
- (c) The efficient examination of lymph glands shall be by multiple incisions into their substance

2 Carcass —

- (a) The carcass shall be examined for—
 - (i) evidence of bruising, hæmorrhage or discolouration,
 - (ii) local or general dropsy (œdema),
 - (iii) swellings or deformities of bones or joints or swellings or other abnormality in the musculature.
- (b) The serous membranes (pleura and peritoneum) shall be examined in every case, and in no case shall they be removed nor shall any evidence of disease be modified or obliterated by washing, rubbing, stripping, or in any other manner before examination
- (c) After the carcass is split, the sternum, ribs, vertebrae and spinal cord shall be examined.
- (d) Incision to be made on each quarter in the musculature near the shoulder joint and near the public bone, without mutilating the carcass, for detection of cysts (*Cysticercus bovis* and *cellulosae*)

SECTION II — *Detailed Instructions for Routine Inspection of Carcasses of Cattle and Swine*

1 *Head*.—The head, including (a) the surface and substance of the tongue (which should be loosened but not detached before examination), (b) the palate or roof of the mouth, and (c) the lymph glands of the throat (retro-pharyngeal sub-maxillary and parotid) shall be examined by the eye and palpation, and the cheek muscles shall be examined on both sides by a linear incision parallel with the branches of the lower jaw

NOTE —In the case of calves, lymph gland of the head shall only be cut in cases of suspicion

2 Abdominal Cavity —

- (a) *Stomach, Intestines and Spleen* —The outer, and when necessary the inner, surfaces of the stomach and intestines and the surface and substance of the spleen shall be examined, together with the glands of the stomach and bowel (gastro splenic and mesenteric) and the web (omentum). The spleen shall be cut where necessary, for the examination of the substance (pulp).
- (b) *Liver* —The surfaces and substance of the liver shall be examined. The associated lymph glands (hepatic) shall also be examined and the bile ducts incised where necessary.

NOTE —In the case of calves, the cutting of bile ducts may be omitted.

- (c) *Kidneys* —The lymph glands of the kidneys (renal) and the adrenal glands shall be examined before the removal of the kidneys. Thereafter the kidneys shall be exposed and the surface examined and if necessary, the kidneys shall be split by incision and the substance examined.
- (d) *Uterus and Ovaries* —The inner and outer surfaces of the uterus and the substance of the ovaries shall be examined. Where necessary the uterus shall be cut transversely through both horns and also longitudinally.
- (e) *Urinary Bladder* —The outer and inner surfaces of the urinary bladder shall be examined by observation and by cutting only if it shows a diseased condition.

NOTE —In reporting upon lesions included in paragraphs 2 (a), 2 (b) and 2 (d) special attention shall be paid as to whether the lesions affect the peritoneal surface or the organ itself. Unless care in this connection is evinced statistical records become misleading.

3 *Thoracic Cavity* —The contents of the thoracic cavity shall be examined before the various organs are separated from each other and the following examination shall be made —

- (a) *Lungs* —The lungs shall be examined by the eye and by palpation and unless obviously diseased they shall be incised at the base. The associated lymph glands (bronchial and mediastinal) shall also be examined, and unless obviously diseased shall be incised.

NOTE —In reporting upon lesions included in paragraph 3 (a), distinction shall be made between lesion affecting the pleura and those affecting the lung parenchyma.

- (b) *Heart* —The heart sac (pericardium) shall be opened, and the heart examined and if necessary incised.

NOTE —In reporting upon lesions in paragraph 3 (b) distinction shall be made between lesions of the pericardium, myocardium and endocardium.

4 *Udder* —The udder shall be examined by observation and palpation. Incisions shall be made at the base of the teats, and also into any indurated region in the substance of the gland. The associated lymph glands (supramammary) shall also be incised.

5 *Testicles and Penis* —The outer surface and the substance of the testicles and penis and the superficial inguinal lymph glands shall be examined.

6 *Serous Membranes* —The lining (serous) membranes of the chest and abdomen (pleura and peritoneum) shall be examined in every case.

NOTE —1 It will be observed that in *all* cases the following lymph glands must be examined as a matter of routine *viz*, (1) retropharyngeal (in bovines) and submaxillary (in swine), (2) bronchial and mediastinal, (3) hepatic, and (4) mesenteric.

2 In the case of a calf, special attention shall be paid to the navel and to the joints of the carcass.

SECTION III —*Detailed Instructions for Routine Inspection of Carcasses of Sheep and Goats*

The examination is conducted on the same lines as for calves in Section II. The cutting of the heart, head, pulmonary lymph glands and body lymph glands shall be undertaken only in cases of suspicion

SECTION IV —*Detailed Instructions for Routine Inspection of Carcasses of Horses, Mules and Donkeys*

The inspection is conducted on the same lines as for cattle in Section II, but a thorough examination of the nasal mucous membranes shall be made and the head split up longitudinally, and the septum nasi taken out in every case

SECTION V —*Instruction as to Additional Inspection where evidence of Tuberculosis has been discovered in Cattle and Swine*

Where, as a result of inspection in accordance with Section II, evidence of tuberculosis has been detected, the carcass and viscera shall be examined in accordance with the following instructions —

- 1 The viscera and the associated lymph glands shall be examined for evidence of tuberculosis both in the substance and in the covering membranes (capsules). *The existence of tuberculosis in the lymph gland of an organ shall be held to be evidence of the disease in the organ*
- 2 All the usual lymph glands which are examined in meat inspection work (other than those already enumerated), *viz*, the lower cervical pre-sternal sub-dorsal, pre-scapular supra-mammary (or superficial inguinal), iliac and sublumbar glands and if considered necessary the pre-cural and popliteal glands shall be exposed and examined by incision in every case of tubercle. Those glands which, having regard to visible evidence, are least likely to be infected shall be examined first, *e.g.*, if evidence of tuberculosis is found on the pleura the glands of the hind quarter shall be examined before those of the forequarter
- 3 The carcass of a pig in which lesions of tuberculosis are found in any situation or in any degree shall be split and the vertebrae examined. The kidneys in such a carcass shall be freed but not necessarily detached from the enclosing fatty tissue. The surface shall be carefully examined, and if lesions are obvious or suspected, incisions shall be made into the substance

SECTION VI —*Instructions as to the action to be taken in the event of evidence of Tuberculosis in Cattle and Swine*

A Organs—An organ shall be seized when tuberculosis exists on its capsule, or in its substance, or in the associated lymph glands

B Head—The head including the tongue shall be seized if any of the lymphatic glands of the head are affected

C Carcass—1 The entire carcass and organs and parts thereof shall be seized when the following conditions are found

- (a) Tuberculosis with emaciation
- (b) Generalised tuberculosis

NOTE—In determining whether the disease is generalised, the judgment shall be based on the sum of the evidence of disease throughout the entire carcass and organs. The following conditions shall be regarded as evidence of generalisation —

- (i) Miliary tuberculosis of both lungs

NOTE—This is subject to the following qualifications. In minor instances of miliary tuberculosis of the lungs without evidence of tuberculosis elsewhere and provided the miliary tubercles are not numerous and not

of recent origin, it may be possible to pass the carcass. But milary tuberculosis in the lung even in such a case is evidence of previous systemic infection, and the decision as to whether such a carcass should be condemned shall devolve upon the Veterinary Surgeon or the Medical Officer of Health)

- (ii) Where lesions are multiple, acute and actively progressive
- (iii) Where there is multiple and widespread infection of the carcass lymph glands
- (iv) Where there are diffuse acute lesions of both serous membranes (pleura and peritoneum) and any of the carcass lymph glands are enlarged or contain visible tuberculous lesions
- (v) Where, in addition to the presence of tuberculous lesion in the respiratory or digestive tracts there are also lesions present in the substance of any of the following: spleen, kidney, udder (or uterus or ovary), testicle, brain and spinal cord or their membranes

NOTE: Notwithstanding this instruction instances may be found where it would be justifiable to pass the carcass after condemnation of the affected organ. Absence of signs of activity, such as calcification or definite encapsulation would be favourable indications. The decision as to whether such a carcass should be condemned shall devolve upon the Veterinary Surgeon or the Medical Officer of Health

- (vi) Congenital tuberculosis in calves

2. All cases of tuberculosis not included in the immediately foregoing instructions shall be regarded and treated as localised lesions and the parts containing the lesions and contiguous thereto shall be condemned

3. If an organ or portion of a carcass becomes contaminated by tuberculous material it shall be treated as if it were a case of localised tuberculosis

SECTION VII — *Instructions as to the action to be taken in the event of evidence of other disease being found in carcasses of Cattle, Sheep, Goats or Horses, or Swine*

A. The entire carcass and all the parts and organs and also the blood thereof, shall be condemned and seized if evidence of any of the following conditions is found —

- 1. Actinomycosis (generalised)
- 2. Anaemia (if pronounced)
- 3. Anthrax
- 4. Blackleg
- 5. Bruising general extensive and severe with or without gangrene
- 6. *Systicercus bovis* (measly beef) if generalised in the meat substance
- 7. *Cysticercus cellulosae* (measly pork), if generalised in the meat substance
- 8. Decomposition (general)
- 9. Dourine
- 10. Dropsy (general)
- 11. Emaciation, general, pathological (associated with disease)
- 12. Epizootic lymphangitis
- 13. Erysipelas acute, swine
- 14. Fever (acute)
- 15. Foot and Mouth Disease (acute)
- 16. Glanders (or farcy)
- 17. Haemorrhagic septicaemia
- 18. Immaturity still born or unborn carcasses

NOTE—A carcass shall be considered too immature to produce wholesome meat if—

- (i) the meat has the appearance of being water soaked, is loose, flabby tears easily, or can be perforated with the fingers, or

- (b) its colour is greyish red , or
 - (c) good muscular development as a whole is lacking, especially noticeable on the upper shank of the leg, where small amounts of serous infiltrates or small oedematous patches are sometimes present between the muscles , or
 - (d) the tissue which later develops as the fat capsule of the kidneys is oedematous, dirty yellow or greyish, red, tough and intermixed with islands of fat
- 19 Jaundice (pronounced)
 - 20 Johnes Disease (accompanied by emaciation or anæmia)
 - 21 Lymphadenitis, caseous
 - 22 Malignant catarrhal fever
 - 23 Malignant neoplasms—unless localised, in situation and effect, to one organ
 - 24 Mammitis, acute and septic
 - 25 Melanosis, generalised— or any generalised pigmentation
 - 26 Metritis acute septic
 - 27 Parturition (carcasses of animals having within seven days given birth to young)
 - 28 Pericarditis, septic
 - 29 Pneumonia, gangrenous
 - 30 Pyæmia, including joint ill or umbilical pyæmia
 - 31 Rabies
 - 32 Rickets with malnutrition
 - 33 Rinderpest
 - 34 Sarcoysts if generalised in the musculature and visible to the naked eye
 - 35 Septicæmia, or septic intoxication
 - 36 Swine fever
 - 37 Surra
 - 38 Tetanus
 - 39 Trichinosis
 - 40 Tumours multiple in musculature
 - 41 Uræmia (a carcass having a urinous odour)

B In all cases in which evidence of disease not enumerated in Section VII A above is found, the organ or portion of the carcass or (organs or portions of the carcass) affected by the disease, and the organs or portions contiguous thereto, shall be condemned

C Flesh or organs or carcasses falling under one or more of the following conditions which render them unwholesome, unsound or otherwise unfit for human consumption shall be condemned —

- 1 Diseased conditions caused by bacteria which are pathogenic to the human subject
- 2 Diseased conditions caused by animal parasites (resident in edible parts) that are pathogenic to the human subject
- 3 The presence of poisonous substances in the flesh Such poisons may be (i) bacterial poisons or toxins generated in the living body by pathogenic bacteria, or produced *post mortem* by putrefactive bacteria, or (ii) mineral or vegetable poisons introduced into the living animal, or added to the flesh as a preservative after death
- 4 Structural alterations that render the flesh, organs or the carcass unsightly or otherwise repulsive in appearance
- 5 Conditions that render the flesh innutritious

PART IX — *Meat Marking*

68 A local authority may authorize the use of abbreviations of marks of inspection, and such abbreviations shall have the same force and effect as the respective marks for which they are so authorized to be used. This marking shall be made on the spine of the animals and not on the thigh. No meat shall be auctioned or sold without the mark referred to above and such mark or marks shall specify the grade (when prescribed) and the class of the animal slaughtered.

69 No person shall affix or place or cause to be affixed or placed, the inspection marks copy or representation thereof, to or on any meat or product except the Meat Inspector authorised by the local authority.

70 The ink used for the purpose of meat marking shall be indelible and non poisonous, and all instruments and marking articles shall be used only by the Meat Inspector himself and when not in use shall be kept in the safe custody of the Meat Inspector under lock and key.

71 Carcasses or parts and organs thereof found by the Meat Inspector on examination to be fit for human consumption shall be marked "Passed" along with an identifying mark for the kind of meat such as —

- (a) G for Goat flesh
- (b) M for Mutton
- (c) H for Horse flesh
- (d) P for Pork
- (e) B for Beef from Cows, Bulls, Oxen, Heifers, Calves and Steers
- (f) F for Buffalo beef, and
- (g) any carcass or part or organ thereof found by the Meat Inspector on examination to be diseased or otherwise unfit for human consumption shall be marked "Condemned"

72 All Condemned carcasses, parts or organs shall be seized by the Meat Inspector and denatured with crude carbolic acid or other prescribed agent or destroyed by incineration.

73 If the Meat Inspector deems it necessary to hold any carcass or part thereof for further examination, he shall mark the same "Held".

Should the subsequent inspection show the carcass or any part thereof to be in any way unfit for food, the Meat Inspector shall at the time of such subsequent inspection mark such a carcass or portion thereof as "Condemned" and deal with the same in accordance with the provisions of rule 72.

PART X — *Transport and Handling*

74 Every carcass or part or organ thereof on removal from the slaughter house, shall if conveyed in or along a public street or other public place, be suitably and sufficiently covered so as not to be open to the public eye. The conveyance shall be such that the meat is well ventilated but at the same time invisible. The carcasses should be hung on hooks and not dumped. The conveyance if closed, shall be sealed after loading and the seal broken by the authorities of the local body before unloading.

75 Every person who conveys or causes to be conveyed any meat in a vehicle —

- (a) shall cause to be kept clean the inside and the covering of the vehicle the receptacles in which the meat is placed and such parts of any slings or other implements or apparatus used for loading or unloading as come into contact with the meat or its covering and
- (b) if the vehicle is open at the top, back or sides, shall cause the meat to be adequately protected by means of clean cloth or other suitable material,
- (c) shall not permit any live animal or any other article to be conveyed in the vehicles at the same time as meat.

76 A person engaged in the handling or transport of meat —

- (a) shall not permit any part of the meat to come into contact with the ground, and
- (b) shall take such other precautions as are necessary to prevent the exposure of the meat to contamination

PART XI —Sale of meat, meat shops and stalls

77 No carcass portions or organs thereof other than those duly inspected and found fit for human food and bearing the mark "Passed" by the Meat Inspector, shall be sold to the public or exposed for sale at any meat shop or stall

78 No meat shall be sold or exposed for sale within the limits of a local area except at the shops and stalls or other premises licensed for the purpose by the local authority

79 All meat shops and stalls in which it is intended to sell or expose for sale meat of any kind shall be licensed by the local authority on the payment of the fee to be fixed by the local authority

80 The licenses for meat shops and stalls shall be renewed after every twelve months and a renewal fee shall be charged by the local authority

81 A person selling meat or exposing or offering meat for sale from any shop or stall —

- (a) shall keep his name and address legibly painted or written on such shop or stall in some conspicuous position, along with the kind of meat in which he may be dealing
- (b) shall cause such shop or stall (if not placed in an enclosed and covered market place) to be suitably covered over and to be screened at the side and back thereof in such a manner as to prevent mud, filth, or other contaminating substances being splashed or blown from the ground upon any meat on the shop or stall,
- (c) shall cause every counter slab, vessel or other articles on or in which meat is placed for sale and all knives and other implements used in connection with the meat to be thoroughly cleaned after use and to be kept at all times in a clean condition,
- (d) shall take all such steps as may be reasonably necessary to guard against the contamination of the meat by flies,
- (e) shall not place or cause to be placed any meat on, or within eighteen inches of the ground or floor unless the meat is placed in a closed cupboard or other adequately protected space not less than nine inches from the ground or floor,
- (f) shall cause all trimmings, refuse and rubbish to be placed in properly covered receptacles kept for the purpose apart from any meat intended for sale

82 The occupier of any room in which any meat is sold or exposed for sale or deposited for the purpose of sale or of preparation for sale or with a view to future sale and any persons who knowingly lets any room or suffers any room to be occupied for such purpose shall cause the floors walls and ceiling of such room to be white-washed and cleaned as often as may be necessary to keep it in a clean and proper state

83 The occupier of any stall or shop in which meat is sold or exposed for sale shall not supply to any purchaser any meat that is not of the nature, denomination, quality and type demanded by the purchaser

84 No meat sold at shops or stalls licensed for the purpose shall contain any deleterious substance, drug, dye or preservative

85 Halaled meat and Jhatka meat shall not be put together for sale or exposed for sale in the same shop or stall

PART XII — *Appointment of Meat Inspectors*

86 No person shall be appointed a permanent Meat Inspector unless he is a veterinarian who has had not less than a year's course of training in meat inspection in a recognised Veterinary College and passed the examination prescribed thereof

PART XIII — *Imported Meats*

87 No meat meat product or edible offal shall be imported from foreign countries into India or from places outside the limits of a local area unless it is accompanied by an 'Official Meat Inspection certificate' issued by a qualified Meat Inspector duly appointed for the examination of meat in the export country or province, showing that the meat has been examined and found by *ante* and *post mortem* examinations to be free from disease and suitable for human consumption

88 All imported meat shall be open to inspection by Meat Inspectors appointed by the local authority or the Local Government, on payment of such import fee and of examination fee as may be prescribed by such local authority or local Government

89 Carcasses and parts and organs thereof offered for importation into India from which such tissues as the peritoncum, pleura, lymph glands or the portal glands of the liver have been removed shall be condemned

90 Any meat offered for importation into India which is found upon inspection to be unsound, unhealthful, unwholesome or otherwise unfit for human food, or to contain any dye, chemical preservative (other than common salt) or ingredient not permitted by rule 84 shall be condemned

PART XIV — *Exported Meats*

91 Persons firms corporations or managements in India and their Inspectors are advised to study carefully the regulations and laws appertaining to the importation of meats into Great Britain, Burma, the Dominions and Foreign countries in order that the shipments forwarded may comply strictly with their requirements and whereby to remove the possibility of complaints being received by the Government of India regarding the conditions of Indian meats

92 Persons firms, corporations or managements in India and their Inspectors are advised to study carefully the articles of International Convention of the League of Nations concerning the Transit of Animals, Meat and other products of Animal Origin* before entering into any contract of import or export of any meats with persons firms corporations or managements in Great Britain, Burma, the Dominions or Foreign Countries

PART XV — *General*

93 With the approval of the provincial Government any local authority may adopt the whole of this Memorandum or part or parts or any Clause or Clauses thereof for operation in the area under its jurisdiction and may make any changes, alterations or additions to suit their local conditions

PENALTY CLAUSES

1 If the owner or occupier of a slaughter house is convicted of an offence under any of the foregoing rules relating to the conduct of business of a slaughter house given in Part IV of the model rules, the local authority may cancel the license for such slaughter house

2. If any person obstructs an officer in the performance of his duty under any warrant for entry into the premises used as a slaughter-house, he shall, if the court is satisfied that he obstructed with intent to prevent the discovery of an offence under any of the rules relating to the conduct and regulation of business of the slaughter house, or if he has within twelve months previously been convicted of such obstruction, be punished with imprisonment which may extend to three months or with fine which may extend to five hundred rupees.

3. Any person offending against any of the provisions in Parts IV V X and XI of the rules shall, where no punishment is expressly provided, be punished with fine which may extend to twenty-five rupees for the first offence and fifty rupees for the second offence. For the third or subsequent offence, he shall be punished with fine which may extend to one hundred rupees or imprisonment which may extend to two months.

FORM A

(See rule 21)

**FORM OF APPLICATION FOR A LICENCE FOR THE ERECTION,
USE AND OCCUPATION OF PREMISES AS A SLAUGHTER HOUSE**To
The

I _____ son of _____ of
 caste _____, age _____
 do hereby apply to you for a licence for the purpose of erection, use and occupation
 of certain premises as a slaughter house for a period of _____, and I do
 hereby declare that to the best of my knowledge and belief the particulars hereunto
 annexed contain a true statement of the several items therein set forth with respect
 to the said premises

Particulars

1 Boundaries, area, description and situation of the proposed site to be
 erected for use and occupation as a slaughter house

2 The owner of the premises Name Father's name, Caste, Address and
 Domicile

3 Nature and conditions of applicant's tenure of premises, (a) For what
 term, and whether by lease or otherwise (b) whether applicant is sole owner
 lessee, or tenant, or whether the applicant is jointly interested with any other
 person or persons and if so with whom

4 The species of animals which it is intended to slaughter in the premises

5 The method of slaughtering to be adopted, and the names of instruments
 to be used for the purpose

6 Description of the premises —

- (a) Nature position form, superficial area and cubical contents of the
 several buildings therein comprised
- (b) Extent and nature of the paved area in the buildings and material
 employed in paving
- (c) Mode of construction of the internal surface of the walls of such
 buildings and the materials employed in such construction
- (d) Means of water supply position form material, mode of construction
 and capacity of the several cisterns tanks, or other receptacles for
 water constructed for permanent use in or upon the premises
- (e) Means of drainage Position sizes materials and mode of construc-
 tion of the several drains
- (f) Means of lighting and ventilation
- (g) Roofing doors and gates
- (h) Whether the slaughter house is fly proof
- (i) Means of access for animals to be slaughtered in the premises from
 the nearest street or public thoroughfare
- (j) Number position and dimensions of the several pounds, stalls pens
 or lairs provided in the premises
- (k) Number of animals for which accommodation will be provided in
 such pounds stalls pens or lairs, distinguishing

- 1 Cattle
- 2 Sheep and Goats
- 3 Swine
- 4 Horses

* Insert the name and address of the Local Authority

Signature of the Applicant
 Permanent Address

Date

NOTE — Attach to this application form the plan of the proposed site to be used for slaughter

FORM B

(See rule 22)

FORM OF LICENCE FOR THE ERECTION, USE AND OCCUPATION
OF PREMISES AS A SLAUGHTER-HOUSE.

No of Licence.

Reference

*of

Whereas application has been made to us, the
by _____ son of _____, caste.
age... of _____ for a licence for the erection, use and
occupation of certain premises as a slaughter-house

Now, we the said _____ do hereby licence the
said _____ son of _____ caste
age... of _____ to use and occupy as a slaughter-house the
premises whereof the situation, description, etc, are set forth in the particulars
hereunto annexed —

Particulars

- 1 Situation of the premises to be used and occupied as a slaughter-house
- 2 Description of the premises.
- 3 The species of animals for the slaughter of which the premises are to be used as a slaughter-house
- 4 Method of slaughtering to be adopted
- 5 Number of animals for which accommodation is provided —
 - (a) Cattle
 - (b) Sheep and Goats
 - (c) Swine
 - (d) Horses

Given under the Common Seal of

Date

SEAL

Signature of the Secretary.

* Home and Address of the Local Authority
** Place and District.

No F 29 4—39 A

GOVERNMENT OF INDIA**Department of Education, Health and Lands***Simla, the 31st August 1939*

FROM

J S HARDMAN, Esq, ICS,
Under Secretary to the Government of India

TO

All Provincial Governments and minor Administrations
 The Secretary to the Government of H E H the Nizam
 of Hyderabad, Commerce and Industries Department,
 Hyderabad (Deccan)
 The Secretary to the Government of H H the
 Maharaja of Mysore Agriculture Department
 Bangalore
 The Secretary to the Government of H H the
 Gaekwar of Baroda Agriculture Department
 Baroda
 The Secretary to the Government of H H the
 Maharaja of Kashmir, Agriculture Department
 Srinagar
 The Chief Secretary to the Government of H H the
 Maharaja of Travancore
 Travancore
 The Secretary to the Government of H H the Nawab
 of Bhopal Revenue Department
 Bhopal
 The Secretary to the Dewan of Cochin, Ernakulam
 Model rules for meat inspection and for the inspection of slaughter houses

Sir

I am directed to say that with a view to rectify the present unsatisfactory system of meat inspection obtaining in India the question of drafting a set of model rules for meat inspection and for the inspection of slaughter houses has been engaging the attention of the Imperial Council of Agricultural Research for some time past. The Advisory Board of the Council have now approved of the attached draft model rules as meeting fully the technical requirements. I am accordingly to suggest for the consideration of the

the Provincial Government
the Local Administration
H E H the Nizam's Government
the Mysore Government
the Baroda Government
the Kashmir Government
the Travancore Government
the Bhopal Government
the Cochin Government

that they may revise their model rules so as to conform, as far as possible, with the draft model rules forwarded herewith, bearing in mind the wording of their relevant Acts, and then circulate these model rules to municipal boards and other local bodies for general adoption.

I have the honour to be,
 Sir

Your most obedient servant

J S HARDMAN,
Under Secretary.